



2018

After two atypical years marked by cold and humidity, the 2018 vintage came as a more classic harvest in Mendoza, with low rainfall and a hot summer. Budburst was early and incident-free, and the heat accelerated ripening. This led us to bring forward the harvest of the Malbec to preserve its natural freshness and acidity. Thanks to a perfect balance between ripeness and vibrancy, the wines from this vintage display a concentrated expression, a defined structure and a vibrant profile.

TERROIR

Alluvial soils with volcanic and granitic gravel

AGE OF VINES

30 years old

FIRST VINTAGE

1996

GRAPE VARIETIES

80% Cabernet Sauvignon ; 15% Cabernet Franc ; 5% Malbec

DENSITY & YIELD

3 000 vines / ha

40 hl / ha

APPELLATION

Uco Valley – Los Chacayes

WINEMAKING

Total maceration time: 4 weeks, with gentle pump-overs concentrated during the first third of fermentation.

AGEING

12 months in three different types of vessels: one third in second-use barrels, one third in concrete tanks or eggs, one third in 800 L amphorae.



Deep ruby red.



Elegant, with notes of spices, clove, and toasted vanilla coffee.



Complex and generous on the palate. Balanced and structured, with a long fruity finish. The combination of vanilla and spice notes adds depth and finesse.



Mature cheeses, cured meats, grilled red meats, stews, and hearty meat dishes.

AWARDS

2018

94^{pts} – James Suckling
94^{pts} – Descorchados
92^{pts} – Tim Atkin
91^{pts} – Wine Advocate
90^{pts} – Wine Enthusiast

2017

94^{pts} – James Suckling
93^{pts} – Tim Atkin
92^{pts} – Vinous
90^{pts} – Wine Advocate

ARGENTINA MENDOZA



@bgapiedranegra



www.bodegapiedranegra.com



@bgapiedranegra



@bodegapiedranegra